

The taste of VIE

3 snacks and 4 dishes. Served for the whole table

690 per person

Snacks

Salad of lobster and sun-kissed tomatoes with citrus and a hint of vanilla

Fried scallop with leeks and foamed mussel sauce

Cockerel with grilled peas, spring onion, cooked grains and sauce suprême

Rhubarb with hibiscus, ice cream with long pepper and warm financier

Cheeses from here and there with seed cracker

+130

And the wines 650 per person

Includes filtered still and sparkling water

S.A Champagne Grand Cru Blanc de Blanc Bonnet Gilmert

2024 Riesling trocken, Weingut Wittman

2020 Chardonnay Cote D'Or, Vincent Prunier

2022 Gamay Morgon, Beaujolais, Julien Sunier

2022 Sauternes, Castelnau de Suduirant

The non-alcoholic pairing Includes filtered still and sparkling water

500 per person

Snacks

Salted nuts 55

Black and green olives 55

Gillardeau oyster No. 6, natural, with condiments – per piece 45

Onion bread with Mangalica ham – per piece 40

Grilled sourdough bread with salted butter 40

Smaller dishes

Whole artichoke with almond cream and oregano 110

Potato bread with sour cream and herbs
Vendace roe, 30 g 220

Rossini Caviar Black Label, 50 g 700

Hand-cut beef tartare with coarse mustard and nasturtium 150

Goat cheese with grilled green peas and majoram 105

Salad of lobster and sun-kissed tomatoes with citrus and a hint of vanilla 260

The greens

Bitter leaves with calamansi and pistacio 95

Little gem salad with kefir, crispy millet and aromatic herbs 105

Warm stems and leaves with pumpkin seed cream 105

Cooked grains in aromatic broth with last winter truffels and aged cheese 125

Crispy crushed potato with sour cream 70

The animals

Zander with foamed mussel sauce 300

Grilled squid with mayonnaise and lemon 195

Whole roasted Label Rouge chicken with morrels and Vin Jaune 650

Beef tenderloin as pepper steak 390

Today's large cut limited availability Price varies

The ending

Comte and brillat savarin with cracker and kernel fruit 120

Fourme d'ambert with pickled prune 80

Rhubarb with hibiscus, ice cream with long pepper and warm financier 135

Almond cake with salted caramel and vanilla ice cream 135

Blushing apple sorbet